

SPECIALTY DRINKS

(Available at an additional cost)

JUICE 'N' GO

JUICE TONIC Apple/Banana/Kale/Spinach/Chia Seed/Spirulina

X-PRESS Strawberry/Avocado/Mint/Red Beet/Apple/Goji Berries

SOUPS

RIBOLLITA SOUP

Cannellini Beans, Swiss Chard, Celery and Zucchini
simmered in a Tomato Chicken Stock

GAZPACHO

Marinated Mediterranean Vegetables Puréed with Tomato
and served with Crusty Bread

SALADS

CRISP ROMAINE LEAF SALAD

Tossed with Cherry Tomatoes, Sliced Red Onions, Cucumber and Carrots,
served with a choice of Grilled Chicken Breast or Grilled Salmon Filet 

AHI TUNA SALAD

with Bok Choy, Soy-Marinated Tofu, Fire-Roasted Peppers,
Broccoli, Carrots, Pickled Daikon and Toasted Sesame Seeds

FreestyleTravelers.com

DESSERT

PEAR AND CRANBERRY OATMEAL CRUMBLE

served with Butterscotch Base and Vanilla Ice Cream

COCONUT CREAM PIE

served with Raspberry Coulis

CHOCOLATE TORTE

layer of Chocolate Sponge with rich
Chocolate Ganache served with Orange Cream

SIGNATURE GIN AND TONIC

The Botanist/Fever Tree

SALTED STITCH (Non -Alcoholic)

Coconut Cream/Pineapple/Hawaiian Salted Caramel/fresh Lemon Juice

SMALL PLATES

QUICHE PARISIENNE

Ham, Mushroom and Gruyère Quiche with a Frisée Salad

SPANAKOPITA

served with Tzatziki

SLICED BRESOLA AND PROSCIUTTO

with Parmigiano-Reggiano and Grissini

CHEF'S RECOMMENDATIONS

SEARED PORK MEDALLIONS

with Roasted Fennel Mashed Potatoes, Carrots and a Chianti Reduction

BAR-GRILLED MAHI MAHI

served with an Orange-Ancho Chili Salsa and a
Green Salad Tossed in a Lemon Dressing

SMOOTHIES

Chocolate/Strawberry/Vanilla/Passion Fruit

DASANI®/ SMARTWATER®

SAN PELLEGRINO®/ EVIAN®

BURGERS

THE CLASSIC

Bar-Grilled 1/2 lb Angus Beef on Toasted Brioche Bun with American Cheddar,
Iceberg Lettuce, Tomatoes, and Red Onions served with Coleslaw and French Fries

BLACK AND BLEU

Cajun Blackened 1/2 lb Angus Beef on a Toasted Brioche Bun served with
Bleu Cheese Crumbles, Pickled Red Onions with Herb Aioli and French Fries

THE IMPOSSIBLE™ CHEESEBURGER

Plant-based Burger on Toasted Brioche Bun with Plant-based Cheddar, Iceberg Lettuce,
Tomatoes, and Red Onions served with a Roasted Garlic Aioli and French Fries

PASTA

FARFALLE PASTA

with Chicken, Tomato, Arugula Leaves and Freshly Grated Parmigiano-Reggiano

LINGUINI WITH CLAMS

Linguini Pasta served with Steamed Littleneck Clams
Tossed in a White Wine Sauce

FOR CHILDREN OF ALL AGES

Choices come with an offering of Mashed Potatoes or French Fries
all dishes served with Vegetable of the Day

MUSHROOM PIZZA

Button Mushrooms and Mozzarella Cheese

DEEP-FRIED CHICKEN TENDERS

with Barbecue Sauce

DISNEY CHECK MEAL

served with choice of Low Fat Milk or Water

ENTRÉE: Turkey Bolognese served over
Fettuccine Pasta, Steamed Carrots

DESSERT: Apple Slices



Vegetarian



Made without animal meat, dairy, eggs and honey.




Gluten Free



Dairy Free

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.